

PROCONS

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To Whom It May Concern:

Dear Madams/Sirs,

My name is Natalya Usheva and I was recruited by DIT hotels for the purposes of regular food and general health and safety auditing of the Majestic hotel (Sunny beach, Bulgaria) from the 2008 season by now.

Although the implementation of the HACCP system in the public food serving establishments in Bulgaria had not mandatory, the restaurants of the Majestic hotel have functioned in accordance to the HACCP principles since the very opening date of the complex and always at a high level.

According to the EC rules on the hygiene of foodstuffs and food of animal origin (Regulations No. 852/2004, 853/2004 and 854/2004) and the corresponding Bulgarian national legislation, the procedures based on the HACCP principles were introduced in 2007 in the hotel as a compliance to the law.

Before the start of every tourist season at the Majestic hotel I conduct according to the HACCP principles the initial training of the food handling personnel employed at the hotels. The audits I conduct are scheduled on a monthly basis, while at the same time they are sudden, without any notice in advance to anybody from the hotel personnel including the hotel managers. The audits may be characterised in two major aspects: (i) in situ inspection and (ii) laboratory tests of samples taken during inspection. Thus, their aim is to ensure and supervise the continuous conformance to the HACCP regulations.

Thus, I may confirm that the hotel conditions and the personnel preparedness are adequate for delivering of high quality services to the hotel guests, where the risk of adverse occurrences is limited to the reasonably practicable.

Sincerely,

Natalya Usheva, MD

